



## MALBEC 2013, CONTRABAND SERIES

VARIETIES: 100% MALBEC  
PRODUCTION: 290 CASES  
ALC. /VOL.: 13.8%  
OTHER: PH 3.67, TA: 5.6 G/L, RS: 1.8G/L

### VINEYARD

The Malbec grapes used in this wine were all grown in a single block in one of our vineyards located on the Osoyoos East Bench. Like all of our other Contraband Series wines, the Malbec is a single vineyard, limited production wine. The vineyard is a Class 1 site, with fantastic southwest aspect and slope. The soil is loamy-sand showing silica and granite composition.

### WINEMAKING

During the growing season, we thin fruit bunches to ensure optimal ripening and flavor development of the remaining clusters. We have found that cropping levels of about 3.5 ton/acre are best for our sites and we crop our Malbec to this level as well.

The Malbec grapes was harvested, then destemmed and pumped into our 5000L stainless steel fermenters to undergo fermentation. We performed three gentle pumpovers a day during the fermentation to ensure optimal extraction of colour, tannin and flavor components from the berries. No post fermentation treatment was carried out. Once the fermentation was complete, the wine was settled, racked and returned to the tank to complete malolactic fermentation. Upon completion it was re-racked and transferred to barrel. The oak program for this wine consisted of 225L French oak barriques of which approximately 25% were new, with the remaining barrels varying in age from on to three years old.

### TASTING NOTES

This is a dry, medium to full bodied red wine. Deep notes of blueberries, black cherry and violets dominate the nose. The mouthfeel is full and plush with blueberry, chocolate, licorice and cola on the palate.

The generous and silky texture of this wine is balanced by its underpinnings of well-calibrated acid and tannin structure. The finish is long with ripe, soft tannins and a touch of spice at the end.

With its strong element of wild blueberry that is so characteristic of BC Malbec, this wine drinks well right out of the gate, but could also be cellared for three to six years. As the bottle ages, expect leather and tobacco elements to develop.

Malbec is a great match with leaner red meats, (especially those finished with plum or other dark fruit compote) pork or gamey fowl. Its bright spine of acid, and fresh yet rich fruit profile makes this Malbec a very versatile food wine.

